

A top-down view of a charcuterie board. The board is dark wood and holds various items: several slices of baguette, a wedge of cheese with a herb garnish, a cluster of red and green grapes, a small bowl of dark jam, a small bowl of orange crackers, and some cheese cubes. A glass of white wine is also visible.

# Recipe for Success:

## Data-Driven Strategies for New & Prospective Restaurant Owners in San Diego

By Tia Page



# Overview

## Introduction

Defining the problem & importance of topic

## Data Collection

Resources and techniques used to obtain the data needed for analysis

## Analysis of Data

Valuable findings and insights gathered through data explorations

## Conclusion

Major takeaways from analysis that can help aspiring restaurant owners



# Introduction

**Problem:** San Diego restaurant closures

**Causes:** Highly competitive area for restaurants, overly saturated market, high costs of living

**Solution:** High revenues earned as a result of attracting customers and establishing popularity

**Project Goals:** Identify the key factors of successful restaurants in San Diego, recommend optimal locations to establish business, and find ways to enhance customer experience



# Data Collection

- **Data Collected:** Restaurant reviews, Demographic information, geographic details, restaurant characteristics
- **Collection methods:** Webscraping, Data Extraction
- **Tools:** BeautifulSoup, Octospare data extractor
- **Websites:** Google Reviews, Point2Homes.com, Bklyndesigns.com, usa.com
- **Final dataset:** sd\_reviews





# Data Cleaning & Preparation

- **Removed unnecessary columns:** Review likes, review urls, review response
- **Excluded rows with missing values**
  - Some data failed to extract
- **Incorrect/missing cuisine categories replaced** using keywords in names
- **Merged** separate datasets obtained via data extraction and web scraping

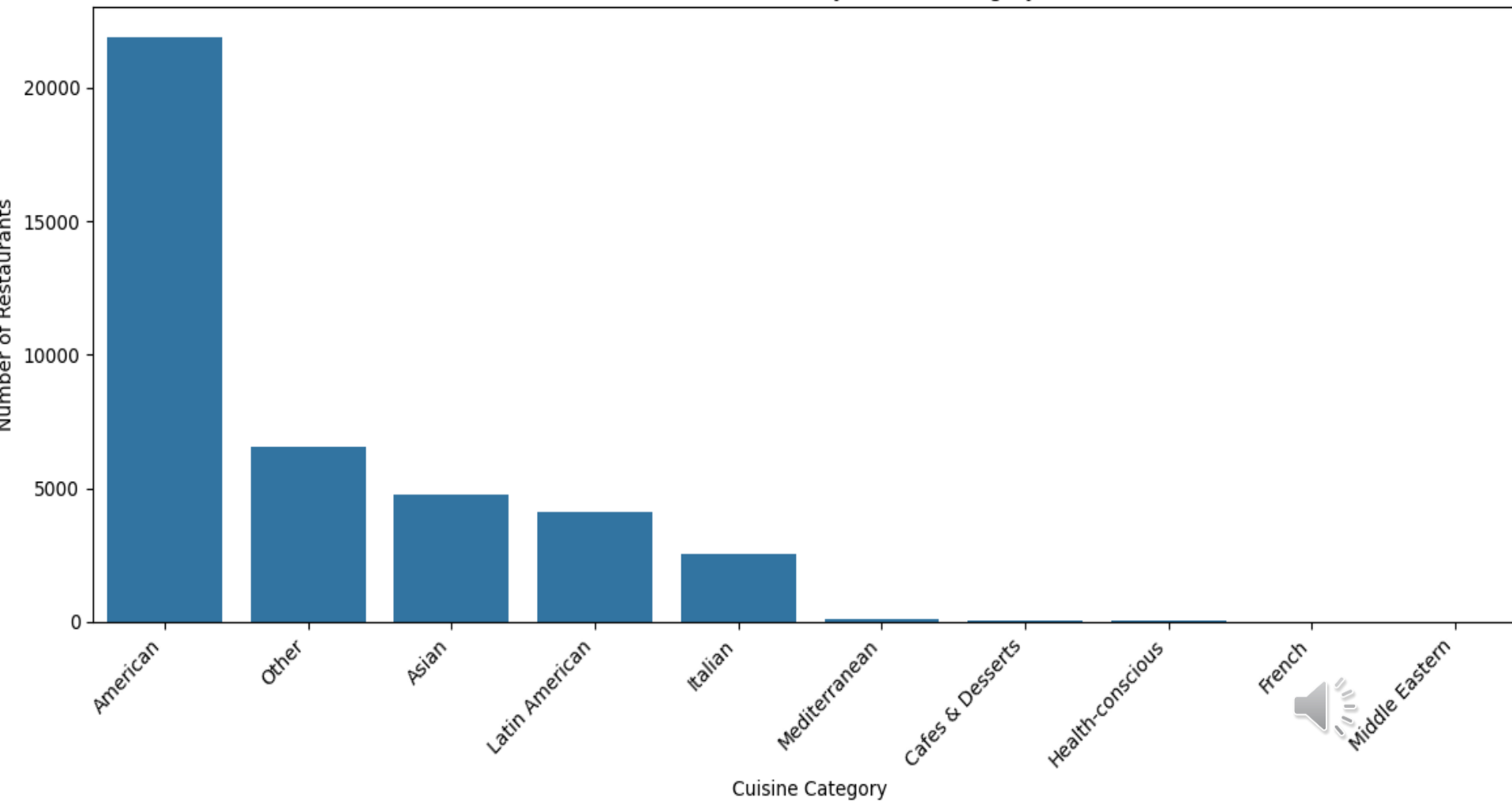


# EDA: Overview of Data Set

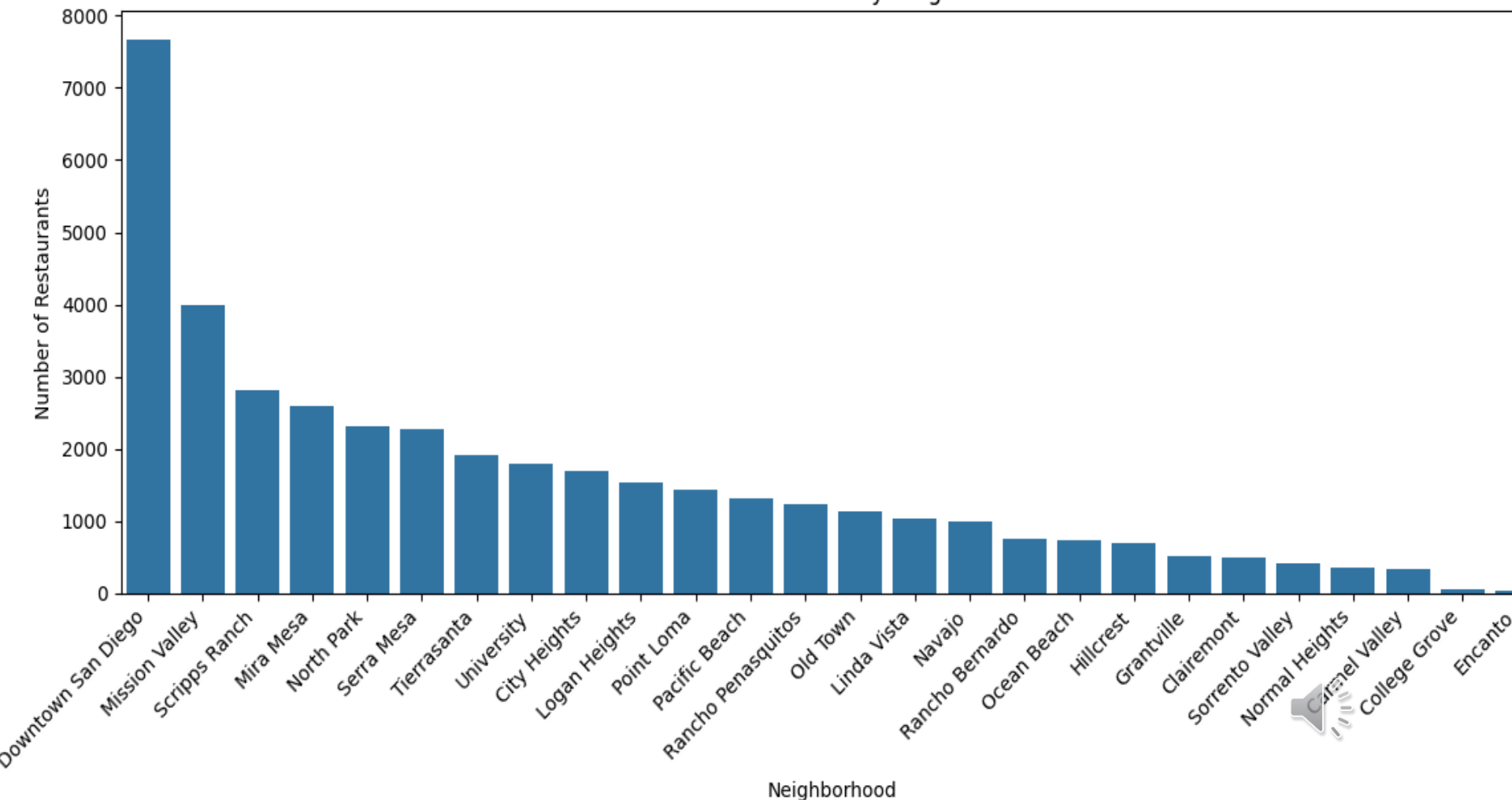
- 42,768 restaurants (rows)
- 16 variables measures (columns)
- Mixture of categorical & numeric data

```
<class 'pandas.core.frame.DataFrame'>
Index: 42768 entries, 501 to 58042
Data columns (total 16 columns):
#   Column                Non-Null Count  Dtype
---  -
0   restaurant_name        42768 non-null  object
1   rating                 42768 non-null  float64
2   review_count           42768 non-null  object
3   lowest_price           42768 non-null  float64
4   highest_price          42768 non-null  float64
5   cuisine_type           42768 non-null  object
6   zip_code               42768 non-null  int64
7   neighborhood           42768 non-null  object
8   land_area              42768 non-null  object
9   population             42768 non-null  float64
10  num_households          42768 non-null  float64
11  median_income           42768 non-null  float64
12  average_income         42768 non-null  float64
13  review_rating          40154 non-null  object
14  review                 40020 non-null  object
15  review_likes           9642 non-null   float64
dtypes: float64(8), int64(1), object(7)
```

Count of Restaurants by Cuisine Category

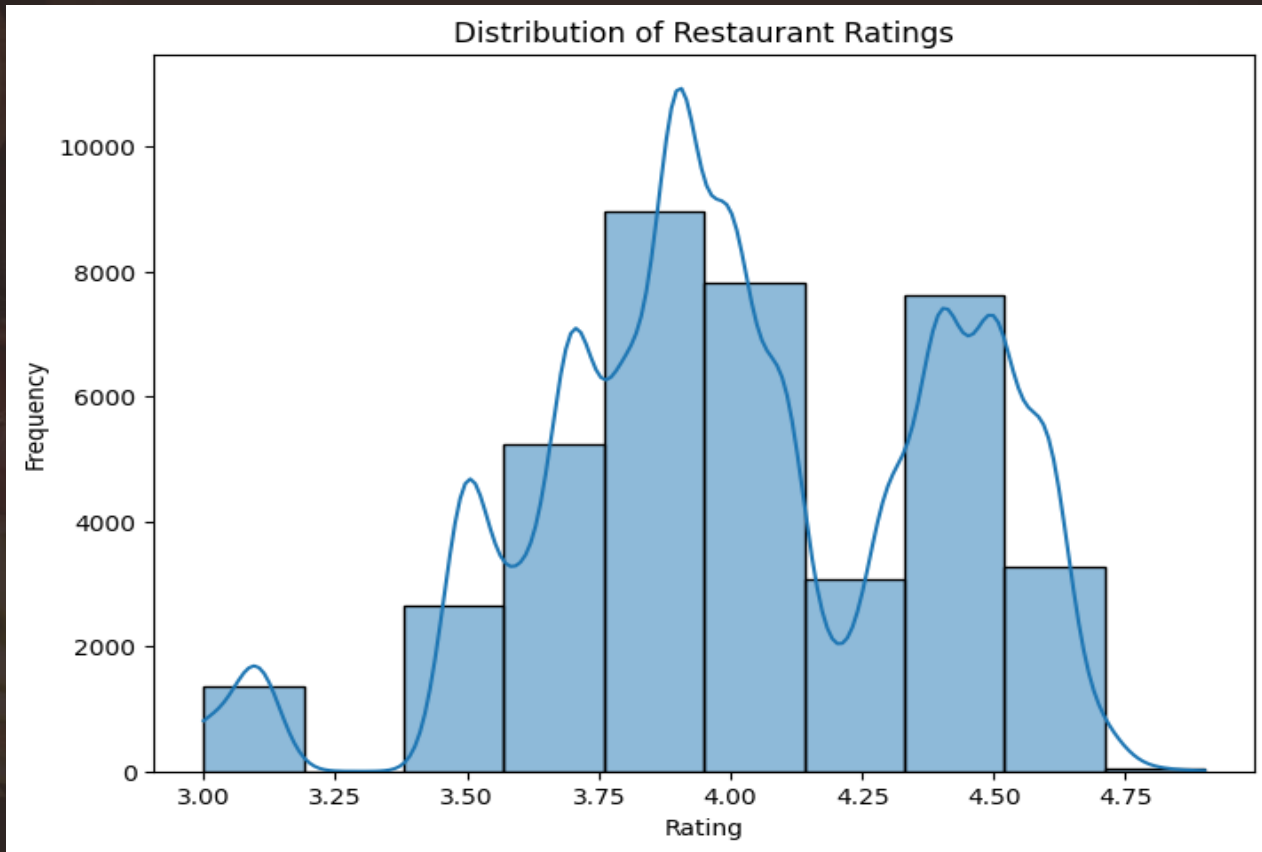


Count of Restaurants by Neighborhood





# Analysis of Data



# Addressing Goals



# #1. Identifying key factors of successful restaurants using Random Forest Classifier Model

Model Accuracy: 1.0

Feature Importance:

	Feature	Importance
0	rating	0.861155
1	review_count	0.105908
2	cuisine_category_Asian	0.016447
6	cuisine_category_Italian	0.008091
10	cuisine_category_Other	0.004074
7	cuisine_category_Latin American	0.003255
8	cuisine_category_Mediterranean	0.000499
3	cuisine_category_Cafes & Desserts	0.000429
5	cuisine_category_Health-conscious	0.000109
9	cuisine_category_Middle Eastern	0.000018
4	cuisine category French	0.000015

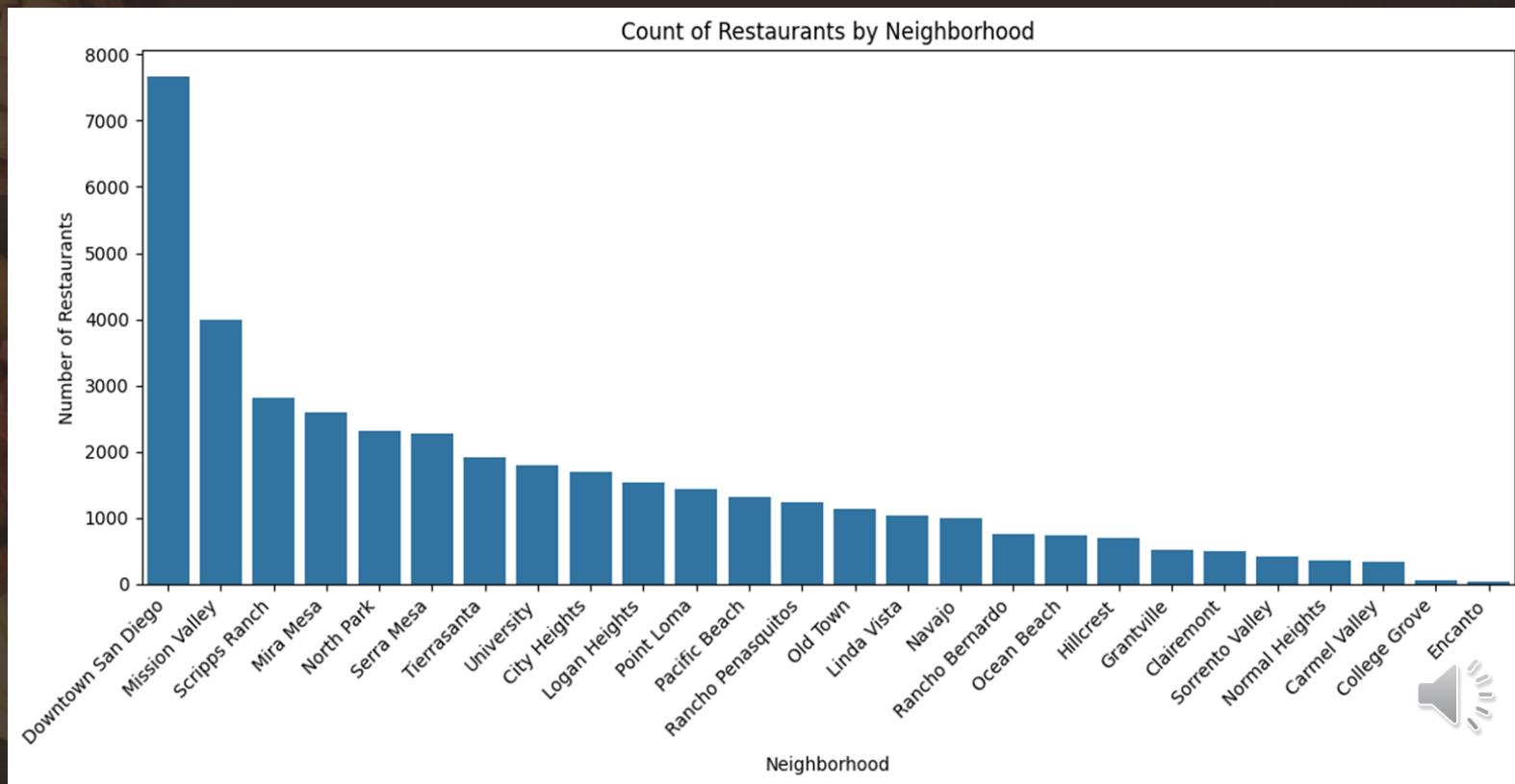


## #2. Enhancing Customer Experience through TextBlob Sentiment Analysis Model

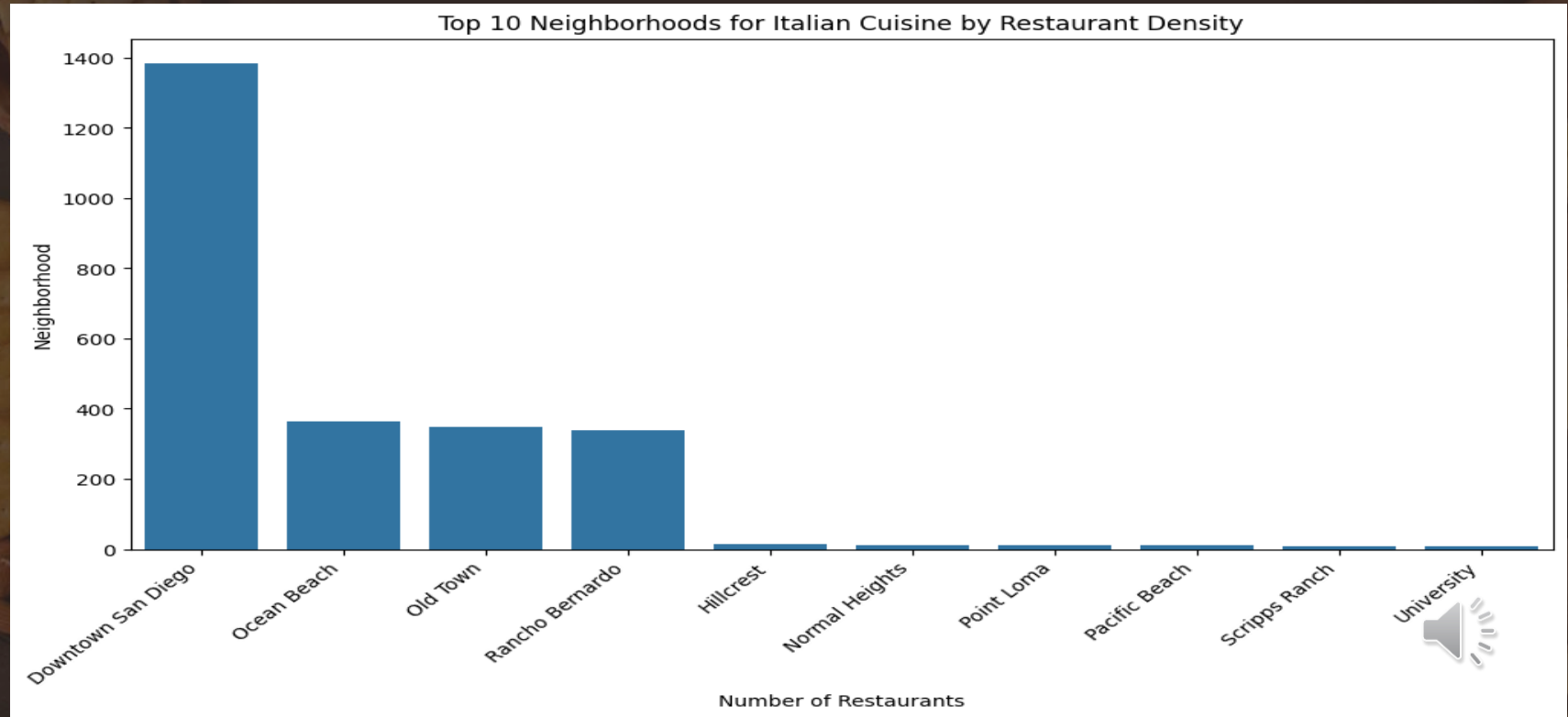




# #3. Choosing an optimal restaurant location



### #3. Choosing an optimal restaurant location (continued): Italian restaurant scenario





# Conclusion: Main Takeaways

- Avoid competition by establishing restaurant in area with lowest density of restaurants based on specific food categories
- Enhance customer experience by first ensuring that customer service is of highest quality, then improving on food quality
- Stand out from the crowd by paying attention to the least popular food categories presented in data visualization; this also shows areas with less competition

